

Clare Ferguson

BIOGRAPHY



Clare Ferguson is one of Europe's top food stylists and culinary advisors and her colourful and gutsy personality ensures she is often in demand as a food columnist, consultant, broadcaster, commentator and guest chef.

She was resident cook on all 78 shows of the Carlton Food Network series What's Cooking and continues to work as a stylist for many ads and television programmes. She is also a food columnist for Homes and Gardens magazine and has been Food Editor of Elle magazine.

Clare has written and food styled over 20 books including: Rice: from Risotto to Sushi, now published in eight languages, Flavours of

China; Flavours of Italy; Flavours of Mexico, and Street Food (1999) all published by Ryland, Peters and Small. Extra Virgin: Cooking with Olive Oil, was published Autumn 2000, and Chicken: from Maryland to Kiev, and Portable Feasts in 2001. Food for Cooks (2003), Mediterraneo (2004) and Picnics: From Crab and Ginger Wraps to Wild Rice Salad (2006) and Flavours of Provence (2007).

Clare is a member of the International Association of Culinary Professionals and advisor to leading international supermarkets. She believes passionately in the enjoyment of eating and the production and preparation of high quality, good looking food and she travels widely in search of new ideas.

She was food consultant/stylist for the BBC series *Madhur Jaffrey's Far Eastern Cookery* and also for the BBC's runaway success *Two Fat Ladies*, and a celebrity chef on 78 shows of the Carlton culinary quiz show *What's Cooking?* **Clare** appeared regularly on Carlton Food Network Daily and Granada Sky Broadcasting programmes.

Clare is married and spends her time between London, Greece and New Zealand. She travels extensively in Europe, North America, the Far East and Pacific, both for work and pleasure. She is a member of the Guild of Food Writers (both in the UK and New Zealand), the International Association of Culinary Professionals and is a CCP (Certified Culinary Professional) USA.

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